DINNER

THE HOUND

AUBURN · ALABAMA

BACON & BOURBON

Shareables

MAMA SUE'S PEPPER JELLY [V] — 10
handed down family recipe, cream cheese, ritz crackers

HOUND'S PO' CHEESE [V] — 9
house-made pimento cheese, saltines

PORK RINDS — 12
hot, fresh, salty, spicy, + still cracklin' *add po' cheese +4*

FAMOUS BACON FLIGHT — 15
chef's selection of craft bacon, produced in-house or thoughtfully sourced from skilled artisans

BAKED COLLARD GREEN DIP — 14
bacon braised collards, pimento cheese fonduta, smoked bacon, fried saltines

SMOKED CHICKEN WINGS — 18
pepper jelly-sweet chili glaze, radish, benne, scallions

Bowls

VENISON CHILI — 14
award winning recipe, jalapeño-cheddar cornbread crumble, fried saltines

HOUSE SALAD [GF,V] — 9|15
ralf's lettuces, tomato, cucumber, carrot, onion, radish, sherry vinaigrette

HOUND CAESAR — 9|15
hearts of romaine, bacon fat croutons, house-made caesar

ICEBERG WEDGE [GF] — 10|17
grape tomatoes, shaved red onion, bleu cheese, chopped bacon, buttermilk dressing

SWEET+SOUR FRIED BRUSSELS — 18
gochujang dressing, fried peanuts, pickled onions, kimchi yum yum, benne

~ salad upgrades: blackened or grilled ~
all-natural chicken breast 8 | domestic wild-caught shrimp 9

Sociables @auburnhound TheHoundAuburn

Butcher's Cuts

served with choice of sauce & one side:
cowboy butter | chimichurri | house steak sauce
honey bourbon bbq sauce | horseradish cream
pepper jelly-sweet chile sauce | demi glace

16 oz CAB RIBEYE* [GF] 58

12 oz CAB NY STRIP* [GF] 48

12 oz BERKSHIRE PORK CHOP* [GF] 38

UPGRADES

tobacco onions $2 caramelized onions $2 domestic shrimp $8
roasted mushrooms $4 bleu cheese $4

Pasta + Grains

BAKED SHORT RIB GNOCCHI — 30
potato gnocchi, madeira braised short rib, "french onion" jus, gruyére gratin, griddled stinson's sourdough

CHARLIE'S "CHICKEN + DUMPLINGS" — 28
yakitori-style chicken thighs, chicken + leek dumplings, miso broth, stir-fried green beans, shiitakes, pickled radish, spicy chile crunch

BACON FRIED RICE* — 32
two brooks farm "missimati" rice, house & smoked bacon, ahi tuna shredded collards, soft egg, kimchi yum yum, garlic-chile crunch, scallions

"SPAGHETTI O's" — 28
anelli siciliana pasta, tomato gravy, nonna's meatballs, pecorino, cantanzaro herbs, griddled stinson's sourdough

Consuming raw or undercooked food items, may increase risk of food-borne illness

****A 3% Culinary Fee will be assessed to all ticketed food items to assist in providing highly competitive wages for procurement & the retainment of superior culinary talent. This fee is optional and can be removed upon request****

Principals

SHRIMP+GRITS [GF] — 29
blackened gulf shrimp, andouille cream, mcewen + sons heirloom grits, scallions

WHISKEY BENT CHICKEN — 32
hickory-smoked, bourbon-brined half chicken, mac n' cheese, bacon braised collards, al white bbq sauce, texas toast, pickles

HOUND'S FAMOUS MEATLOAF — 30
beef, pork, bacon, + chorizo grind, sweet chile-tomato glaze, bacon braised collards, mashed yukon golds, bone gravy

SIR HARRY'S "BANGERS & MASH" — 28
rabbit + veal sausage, potato-parsnip puree, caramelized onion, mustard-thyme jus

Really Good Burgers

all handhelds + burgers are accompanied by fries
substitute house or caesar salad for an additional $2
gluten-free bun available by request

DOUBLE DOUBLE — 20
double smashed beef patties, double american cheese, griddled onions, smoked bacon, shredduce, tomato, dill pickles, special sauce, griddled bun

BISON BURGER* — 21
all-natural bison, roasted mushrooms, swiss cheese, tobacco onions, griddled bun, house-made steak sauce

VEGGIE BURGER — 18
quinoa + red lentil "burger" blended w. black beans, shiitakes, beets, + parmesan, served on a griddled brioche bun w. shredduce, tomato, onions, dill pickles, + pesto aioli

Sides

BAKED MAC N' CHEESE [V] 10
SWEET+SOUR FRIED BRUSSELS 12
BACON FRIED RICE 9
GARLICKY GREEN BEANS [GF,V] 8
MASHED YUKON GOLDS [GF,V] 8
BACON BRAISED COLLARDS [GF] 6

executive chef/owner: robbie nicolaisen | sous chefs: dylan knight, travis peterson

THE HOUND

BACON & BOURBON

SIGNATURE WHISKEY COCKTAILS

HOUND OLD FASHIONED { 14 }
Makers Mark, Bitters, Orange,
Bordeaux Cherry, Turbinado

COFFEE OLD FASHIONED { 14 }
Mama Mocha's Infused Bulleit, Woodford Reserve Chocolate
Bitters, Brown Sugar, Cinnamon Stick

BACON & BOURBON { 12 }
A Pour of Kentucky Straight Bourbon
served with a side of our House Bacon

CREEK WATER { 12 }
Wild Turkey 101, Sweet Tea, Lemon, Mint

THE TIN CUP { 12 }
Tin Cup, Lime, Cilantro-Ginger Syrup, Fever-Tree Ginger Beer

BARTENDER'S HANDSHAKE { 9 }
A Shot of Old Forester and Dealer's Choice of a 10oz Draft Beer

RHYTHM & BOOZE { 12 }
Old Forester 100 Proof, Lemon, Blueberry, Fever-Tree Ginger Beer

BOURBON & WHISKEY

Our libation love from our restaurant's conception has always been bourbon (hence the tagline "bacon & bourbon"). That being said, we take this section of our cocktail book pretty seriously.

Due to the ever-changing nature of the whiskey and bourbon market, We use a QR code to present our vast whiskey selection so that we can keep our list updated and accurate.

If you have any issues viewing our whiskey list from the QR code, please request our whiskey & bourbon book from your server or bartender.

SIGNATURE COCKTAILS

THE CHERRY BLOSSOM { 12 }
Roku Gin, Fresh Lemon, Bordeaux Cherry, Luxardo Maraschino Liquor, Sparkling Rose

HELL HOUND { 14 }
Jalapeno Infused Corazón Blanco Tequila, Pomegranate, Agave, Lemon, Cilantro-Ginger Syrup

CRAN-FUSION { 12 }
Elizabeth Vodka, Lime, Cranberry, Ginger Ale

CATEGORY 5 { 13 }
Parrot Bay Coconut Rum, Orange, Pineapple, Grenadine, floated with Bumbu Rum

PEACH 75 { 12 }
Deep Eddy's Peach Vodka, Lemon, Sparkling Wine

WINE LIST

WHITES	GL | BTL
Pinot Grigio, Vigneti Del Sole, Italy 2022	8 | 28
Sauvignon Blanc, Wither Hills, NZ 2023	8 | 28
Sauvignon Blanc, Cloudy Bay, Marl., NZ 2024	/ | 72
Sauv Blanc, Cloudy Bay 'Te Koko', Marl., NZ 2023	/ |112
Chardonnay, Spoken West, CA 2023	8 | 28
Vinho Verde, Quinta da Raza, Portugal 2022	7 | 25
Moscato, Tintero, Italy 2023	10 | 35
Chenin Blanc, Pine Ridge, Napa Valley 2023	12 | 52
Rose, Vetriccie, France 2023	8 | 28
REDS	
Pinot Noir, Imagery, CA 2022	10 | 35
Pinot Noir, Benton Lane, OR 2022	12 | 42
Pinot Noir, Holman Ranch '3 Bros' Carmel, CA'23	/ | 91
Malbec, Altosur, Argentina 2021	9 | 32
Cabernet Sauvignon, Route Stock, CA 2022	15 | 54
Cabernet Sauvignon, Angles & Cowboys, CA 2022	12 | 52
Cabernet Sauvignon, Faust, Napa Valley, CA 2022	/ | 96
Bordeaux Blend, Chateau Monplaisir, France 2021	8 | 28
Merlot, Benziger, CA 2022	10 | 35
BUBBLES	
Brut Cava, Freixenet, Spain	8 | 28
Prosecco Brut, Maschio , Veneto, Italy	10 | 35
Brut Rose, Aimery, France	8 | 28

THE HOUND

BACON & BOURBON

BRUNCH COCKTAILS

HOUND's CLASSIC BLOODY MARY { 14 }
Wheatley's Vodka, Hot Sauce, Olive Juice, Worcestershire,
Bloody Mary Mix, Celery Salt Rim, Garnished with Classic Fixins'

HOUND'S CLASSIC MIMOSA

Sparkling Wine with your Choice of Juice
Orange, Pineapple, Grapefruit, Cranberry, Apple
Sparkling Wine: $6 GL | $20 BTL
Freixenet Cava: $8 GL | $28 BTL
Maschio Prosecco: $10 GL | $35 BTL
Additional Juice $2 per GL

MAN - MOSA { 13 }
Absolut Citron, Sparkling Wine, Orange Juice,
Served over Ice with an Orange Slice

MAMA SUE'S BRUNCH MULE { 13 }
Benchmark No. 8, Lime, Ginger Beer, Mama Sue's Pepper Jelly

HOUND 'SPRESSO MARTINI { 13 }
Absolut Vanilla Vodka, Kahlua, Cold Brew

IRISH COFFEE { 13 }
Paddy's Irish Whiskey, Bailey's Irish Cream, Coffee

THE HOUND

Draft Beer List

10/24/2025

CIDER

WOODCHUCK AMBER HARD CIDER 5

TRADITIONAL CIDER - MIDDLEBURY, VT - 5%

CRISP & CLEAN

BUDWEISER 3

LAGER - ST. LOUIS, MO - 5%

CARLSBERG 5

EURO PALE LAGER - 5%

GOOD PEOPLE MUCHACHO MEXICAN LAGER 7

LAGER - BIRIMINGHAM, AL - 6%

WHEAT, FRUIT & SPICE

GOAT ISLAND PEACE, LOVE & HIPPIEWEIZEN 7

HEFEWEIZEN - CULLMAN, AL - 5.5%

BLUE MOON 6

WITBIER - DENVER, CO - 5.4%

BELL'S OBERON ECLIPSE RASPBERRY 6

FRUITED WHEAT BEER - KALAMAZOO, MI - 5.8%

GOLDEN ROAD MANGO CART 6

AMERICAN WHEAT ALE w/MANGO- LOS ANGELES, CA - 4%

TART & SOUR

URBAN SOUTH ROCKET POP GOSE 7

GOSE - NEW ORLEANS, LA - 4%

PRAIRIE RAINBOW SHERBET SOUR 8

AMERICAN SOUR ALE - TULSA, OK - 5.2%

WESTBROOK BLUEBERRY PIE GOSE 8

FRUITED GOSE - MT. PLEASANT, SC - 4%

CAHABA SWEET HOME 12oz 8

AMERICAN SOUR ALE - BIRMINGHAM, AL - 5.2%

HOPPY & BITTER

OSKAR BLUES DALE'S PALE ALE 5
PALE ALE - LYONS, CO - 6.5%

GOOD PEOPLE IPA 6
IPA - BIRMINGHAM, AL - 7.2%

CIGAR CITY JAI ALAI 6
IPA - TAMPA, FL - 7.5%

CAHABA RIVER HAZE 7
NEW ENGLAND/HAZY IPA - BIRMINGHAM, AL - 6.2%

BELL'S TROPICAL HOPSLAM 12oz 6
DOUBLE/IMPERIAL IPA - KALAMAZOO, MI - 9%

MALTY

BACK FORTY TRUCK STOP HONEY 6
BROWN ALE - GADSDEN, AL - 6%

FAIRHOPE I DRINK THEREFORE I AMBER 6
RED ALE - FAIRHOPE, AL - 5.4%

YELLOWHAMMER TOBACCO ROAD 12oz 6
IMP/DBL RED ALE - HUNTSVILLE, AL - 9.4%

FOUNDERS KBS ICED LATTE 10oz 9
IMPERIAL GOLDEN ALE - GRAND RAPIDS, MI - 11%

DARK

GUINNESS DRAUGHT 5
DRY IRISH STOUT - DUBLIN, IRELAND - 4.2%

MONDAY NIGHT DRAFTY KILT 8
SCOTCH ALE/WEE HEAVY - ATLANTA, GA - 7.2%

FOUNDERS NITRO BREAKFAST STOUT 7
IMPERIAL OATMEAL STOUT - GRAND RAPIDS, MI - 8.3%

FOUNDERS KBS HAZELNUT FUDGE 10oz 9
IMP/DBL COFFEE STOUT - GRAND RAPIDS, MI - 12%